

## VEGETARIAN OPTIONS



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Warm bread with butter or olive oil and balsamic vinegar \$4  
(ask for regular or Gluten Free both are vegan)

### Starters

**Olives** - herb marinated Black and green olives \$4

**Soup du Jour** - We make our soups from scratch and they are often meat free and dairy free. Please ask about today's selection \$8.50

**Bistro Bouquet Salad** - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers & radishes with a side of citrus herb vinaigrette \$9 / \$17

**Caesar Salad** - homemade dressing, garlic croutons, Parmesan \$10/ \$19  
( please remind your server -NO BACON)

**Mediterranean Beet Salad** - Spicy pickled golden beets with tomato, peppers, cucumber, red onions, marinated feta, and citrus herb vinaigrette \$11/ \$20  
(For vegan- please ask for NO FETA)

**Savory Cheesecake of the day** - Served warm with garlic crostini and balsamic onion marmalade Please ask your server about today's creation \$15

## Entrees \$22

### Vegan Quinoa Power Bowl

Seasoned ancient grain quinoa served chilled with chick peas, cucumber, avocado, scallions, peppers, tomatoes; sprinkled with fresh herbs and power seed blend.

### Fettuccini Alfredo (not vegan)

Fettuccini pasta sautéed with zucchini, onions, mushrooms, peppers and a white wine cream sauce topped with Parmesan cheese  
(Gluten free noodles available)

### Vegan Fettuccini Aglio Olio

Fettuccini pasta sautéed with zucchini, onions, mushrooms, peppers white wine, garlic and olive oil (Gluten free noodles available)

### Indo Vegan Stir Fry

A stir fry of basmati rice, seasonal vegetables, chick peas, coconut milk and our signature house-made curry blend; topped with sesame seeds.  
Ask for it mild, medium or hot!

## Extras

Vegan Protein of the day -market price  
Extra chick peas \$4      Power seed blend \$4

Prices do not include applicable taxes